



Welcome to the Grande Roche

A place to celebrate life for almost any occasion

[This is an indicative menu - our menu changes regularly according to seasonality]

LUNCH AND DINNER EXPERIENCE...

Savoury

Burrata, Spring Vegetables, Lemon, Mint

Roast Tender Carrots, Fermented Honey, Chilli & Cauliflower Relish, Herenbone Hummus (V)

Pumpkin Seed Pesto Dumpling, Grilled Cabbage & Sweet potato, Roast Root Vegetable Broth (V)

Smoked Line Caught Hake, Grilled New Season Leeks, Poached Egg, Amadumbe Crisps, Fermented Cream

Baked Westcoast Mussels & Guanciale, Potato Mousse, Roast Baby Onions, Parsley

Pasture Reared Beef Brisket, Amasi Sweet Bread, Celeriac Remoulade, Crushed Broad Beans

Lamb Brochette, Roast Globe Artichokes, Basil, Roast Macadamia, Buttered Spinach

Pommes Dauphine 60 | Spring Salad Bowl 60 | New Season Vegetable Bowl 60

Dessert

Lemon Posset, Almond & Fennel Biscotti, Strawberry & Pink Peppercorn Salad

Raspberry Frangipane, White Chocolate Ice Cream, Caramelised White Chocolate

Orange & Thyme Cake, Crème Fraiche Sorbet, Poached Guava

Chocolate Ganache, Hazelnut Crumble, Caramelised Banana & Chocolate Sorbet, Cherry Jam (V)

Select Artisanal Cheese, Preserves, Crackers

2 Savoury 460 | 3 Savoury 690 | 4 Savoury 920 | Dessert 150 | Cheese 180

Please note - **10% gratuity** will be added to tables of 8 or more.

Menu and pricing subject to change.

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.